

NUR

A celebration of the Mediterranean, Nura embraces the art of grilling, with a special focus on the culinary culture of the Iberian Peninsula.

Rooted in the principles of the Mediterranean diet, dishes are rich in olive oil, linking indulgence to longevity, and prepared with the simplicity befitting laidback lounging.

To Share

Crudités, Tzatziki, Hummus (d, g, v)
Babaganoush, “Kopanisti”

Saganaki Cheese, Tomato Chutney (d, g, v, n)

Blistered Padron Peppers, Sea Salt (vg)

Hand Craft Patanegra Ham (g)
Pan con Tomate

Santorinis Tomatokeftes, Fresh Herbs (d, g, v)

Fried Squid, Smoked Paprika Dip (d, g)
“Toursi” Peppers

Ash Baked Eggplant (g, vg)
Capsicum Sauce, Lemon Crumble

Octopus, Split Pea Purée, Thasos Caper

Garidaki from Symi (d, g)
Chili, Lime, Tartar Sauce

Crudo

Heritage Tomato Carpaccio, Chives, (vg)
White Balsamic Vinegar

Kilada Prawn, Citrus Segments
Kalamata Olive Oil

Fish of the Day Tiradito, Citrus Dressing

Oysters, Lemon, Chili, Chives

Beef Tartare (d, g)
Bone Marrow Emulsion, Caperberry

Salads

Greek Salad, Tomato, Olives, Cucumber (d, v)

Nura’s Caesar Salad (d, g)

Spinach Salad (d, g, v)
“Arseniko” Cheese, Phyllo Pastry, Fresh Herbs

From our Fish Bench

Local Daily Catch Served Whole

Grilled Calamari, Fennel, Salmoriglio

Fried Cod, Potato Aioli, Parsley Oil (g)

Mediterranean Lobster

Mediterranean Shrimps

Meat & Poultry

Nura’s Burger, Tomato Relish, Gherkins (d, g)
Onion Jam, Crispy Bacon, Metsovone Cheese,
Summer Truffle Mayonnaise

Souvlaki, Marinated Iberico Pork, Tzatziki (d, g)
Pico de Gallo, Fresh Herbs

Spatchcock Free Range Half Chicken

Lamb Kebab, Hummus, Eggplant, Pitta Bread (g)

Side Dish

Charred Broccoli (vg)

Grilled Corn (vg)

Sauteed Mushrooms (vg)

Roasted Potatoes, Mustard & Thyme (d, vg)

French Fries (vg)

Fries & Pecorino Amfilochias (d, vg)

Green Mixed Salad (vg)

Sauces

Lemon Oil | Chimichurri (vg) | Salmoriglio (vg) |
Xeres Meat Jus | Vierge (vg)

Pizzette

Margherita (d, g, v)
Tomato Sauce, Fior di Latte, Basil

Greek (d, g, v)
Tomato Sauce, Fior Di Latte,
Feta Red Onion, Black Olive

Diavola (d, g)
Tomato Sauce, Fior Di Latte, Chorizo,
Chilli Flake, Oregano

Wild Mushroom (d, g, v)
Mushroom, Black Truffle, Rocket

Dessert

Ouzo Baba (d, g, n, v)
Infused Baba Soaked in Citrus Syrup,
Citrus Fruit Fillet, Vanilla Whipped Cream,
Vanilla Ice Cream

Rice Pudding (d, n, v)
Cinamon Ice Cream

Chocolate Mousse (d, g, n, v)
Phyllo Pastry, Olive Oil

Seasonal Fruit Platter for one (vg)

Ice Cream (d, n, v)

Sorbet (vg)

(D) Dairy

(G) Gluten

(N) Nuts

(VG) Vegan

(V) Vegetarian

All prices are in Euros and include a 13% government tax.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.